



HALL OF FAME

BUTTERNUT SQUASH AND SAGE RISOTTO

with Parmesan and Pepitas



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | **TOTAL: 50 MIN** | **CALORIES: 650**

-  Yellow Onion
-  Garlic
-  Veggie Stock Concentrate
-  Parmesan Cheese
(Contains: Milk)
-  Sage
-  Butternut Squash
-  Arborio Rice
-  Pepitas

START STRONG

Serve your risotto the Italian way on hot plates: set your oven to its lowest heat setting and put the plates in for 5 minutes to warm. This will keep the rice toasty, the way it's meant to be.

BUST OUT

- Baking sheet
- Small pot
- Large pan
- Olive oil (2 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion 1 | 2
- Sage ¼ oz | ½ oz
- Garlic 2 Cloves | 4 Cloves
- Butternut Squash 12 oz | 24 oz
- Veggie Stock Concentrate 1 | 2
- Arborio Rice ¾ Cup | 1½ Cups
- Parmesan Cheese ½ Cup | 1 Cup
- Pepitas 1 oz | 2 oz

HELLO WINE



PAIR WITH
Barquette Monterey County
Chardonnay, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 425 degrees. Halve, peel, and finely dice onion. Pick and finely chop enough sage leaves to give you 1 TBSP. Mince or grate garlic.



4 COOK RISOTTO

Add rice to pan and toss until grains are translucent, 1-2 minutes. Pour stock into pan ½ cup at a time, stirring after each addition. Allow rice to absorb stock before adding more. Continue until grains are al dente, 25-30 minutes—risotto should be thick but not stiff and grains should have a little bite to them.



2 ROAST SQUASH AND WARM STOCK

Toss squash on a baking sheet with chopped sage, a drizzle of olive oil, and a pinch of salt and pepper. Roast in oven until tender and browned, about 30 minutes, tossing halfway through. Meanwhile, bring 3 cups water and stock concentrate to a gentle simmer in a small pot.



5 FINISH RISOTTO

Once risotto is done cooking, stir squash into pan, followed by 1 TBSP butter and half the Parmesan. Season with salt and pepper.



3 COOK AROMATICS

Heat a drizzle of olive oil in a large pan over medium heat. Add onion and cook, tossing, until softened, 5-6 minutes. Add garlic and cook until fragrant, about 30 seconds. Season with salt and pepper.



6 PLATE AND SERVE

Divide risotto between plates. Garnish with pepitas and remaining Parmesan and serve.

SPECTACULAR!

A warm, comforting dish like this is just the thing for the season.

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